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# WHEAT'S IN COLD STORAGE?

Broadcast by Wallace L. Kadderly, Chief of Radio Service, and W. C. Crow, Chief of Transportation and Warehousing Branch, Food Distribution Administration in the Department of Agriculture's portion of the National Farm and Home Hour, Monday, December 20, 1943, over stations associated with the Blue Network.

KADDERLY: In ordinary times, not very many people are interested in or concerned about storage problems. But in the last few weeks, storage has been making news. Some people have wondered just what it's all about. What IS in cold-storage? And what's the Government doing to free more space? Here's W. C. Crow, Chief of the Transportation and Warehousing Branch, Food Distribution Administration who has the whole story at his fingertips. Jim, I understand cold storage facilities are pretty crowded. I'm going to ask what you people are doing about it...but first could you tell me why they're so crowded right now?

CROW: We have about 10 percent more food to store than last year, Wallace. The reason is, we produced more perishable foods this year. This means more eggs, butter, fruits, and vegetables in storage...foods that are vital to our war effort. And especially important....more meat. You know, a record number of meat animals are being slaughtered right now.

KADDERLY: And more livestock slaughtered means, more meat to be cooled, more meat to be frozen. So the cold storage houses are full of meat, with more coming. How're we going to take care of it all, Jim?

CROW: There are two things we could do. One is, eat it all up NOW.....take off the point values and let people buy all they want.

KADDERLY: That wouldn't be so good. Too much like feast and famine. If we ate up all the meat now, we wouldn't have enough next spring. Why not increase the ration a LITTLE MORE now, and put away as much as we can for next spring, when we'll need it more?

CROW: That's just what is being done. Some point values have been lowered... and other meat is going into storage. But we need to find more freezer space, and we're using two approaches to get it. One is the "GET THINGS OUT" approach.

KADDERLY: What are some of the products you want to get OUT of storage?

CROW: Some foods now in freezer space would keep just as well in the cooler... like lard, or cured meats.

KADDERLY: And a cooler, of course, isn't as cold as a freezer. Well, what other foods are likely to be moved out of freezer space?

CROW: Some foods that are kept in freezer storage until they're processed...for instance, fruits that'll be made into preserves, and frozen eggs that're waiting to be dried. And the processing industries have been very helpful about moving both of these out as fast as possible. We're also trying to speed up the export movement of butter. We're saying to those responsible for shipments, "Take your January butter now, and get it out of the way." Moving all these out of storage frees more space for immediate needs.

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KADDERLY: Jim, I've heard about a new war food order dealing with cold storage. I imagine that's part of your GET THINGS OUT program.

CROW: Right, Wallace. The new order will force out of storage some meat products that are large in bulk but low in food value...as well as food that doesn't need freezer space or can be processed. Other food products that have to be frozen before shipment may be stored only ten days.

KADDERLY: What's your other method of attack on the storage problem?

CROW: That's to get people to USE THEIR WAREHOUSE SPACE MORE EFFICIENTLY. We asked warehouses all over the country to pile all they can into their rooms, by arranging it in an orderly way. We also asked them, where possible, to convert their cooler space over to freezer temperatures...since freezer space is what we need most right now. And we're getting wonderful cooperation...reports of 2 or 3 conversions a day.

KADDERLY: Jim -- here's another question we're often asked: Is most of the food in storage owned by the Government?

CROW: The answer, of course, is no. The food in storage is owned mostly by civilians...by processors and others...except for butter.

KADDERLY: Well, what about butter?

CROW: Most of the butter in storage belongs to the Government...that's true. But it's only enough to meet our essential war needs between now and April...for our Armed Forces and our Allies. At zero temperature, it'll keep a long time...at least a year. The Government bought butter during the summer, when we were producing a lot. The Government stopped buying butter in wintertime, when butter production is always low. That was so we civilians would have a fairly even supply at all times of year.

KADDERLY: I think you've answered several questions that were on our minds. Thank you, Jim, for being with us today, and telling us the storage story...why cold storage space is crowded, and what the Government is doing to mend the situation. Farm and Home friends, you've just heard W. C. Crow, Chief, Transportation and Warehousing Branch, Food Distribution Administration.

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